



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

Washington, D.C.  
20250

SEP 22 2003

Dr. Tibor Balint  
Chief Veterinary Officer (Acting)  
Department of Veterinary and Food H  
Ministry of Agriculture and Regional Development  
Kossuth Lajos tér 11  
Budapest

Dear Dr. Balint:

Enclosed is a copy of the final report of the Food Safety and Inspection Service (FSIS) audit of Hungary's meat inspection system conducted from February 13, 2003 through March 3, 2003. Comments by Hungary on the draft final audit report have been included in the final audit report.

If you have any questions or need additional information, please contact me at telephone number 202-720-3781. You may also contact me by fax at 202-690-4040 or by e-mail at [sally.stratmoen@fsis.usda.gov](mailto:sally.stratmoen@fsis.usda.gov).

Sincerely,

for Sally Stratmoen, Acting Director  
International Equivalence Staff  
Office of International Affairs

Enclosure

cc: Robert Curtis, Minister Counselor, US Embassy, Vienna  
Mihaly Korintus, Agricultural Counselor, Embassy of the Republic of Hungary  
James Dever, FAS Area Officer  
David Young, ITP, FAS  
Linda Swacina, Deputy Administrator, FSIS  
Karen Stuck, Assistant Administrator, OIA, FSIS  
Amy Winton, State Department  
Donald Smart, Director, Review Staff, PEER, FSIS  
Sally Stratmoen, Acting Director, ES, OIA, FSIS  
Clark Danford, Acting Director, IEPS, OIA, FSIS  
Richard F. Brown, IES, OIA, FSIS  
Shannon McMurtrey, IES, OIA, FSIS  
Country File (Hungary FY 2003 Audit)

**FINAL**

SEP - 4 2003

FINAL REPORT OF AN AUDIT CARRIED OUT IN  
HUNGARY COVERING HUNGARY'S MEAT INSPECTION  
SYSTEM

FEBRUARY 13 THROUGH MARCH 3, 2003

Food Safety and Inspection Service  
United States Department of Agriculture

## TABLE OF CONTENTS

1. INTRODUCTION
2. OBJECTIVE OF THE AUDIT
3. PROTOCOL
4. LEGAL BASIS FOR THE AUDIT
5. SUMMARY OF PREVIOUS AUDITS
6. MAIN FINDINGS
  - 6.1 Government Oversight
  - 6.2 Headquarters Audit
7. ESTABLISHMENT AUDITS
8. LABORATORY AUDITS
9. SANITATION CONTROLS
  - 9.1 SSOP
  - 9.2 Sanitation
10. ANIMAL DISEASE CONTROLS
11. SLAUGHTER/PROCESSING CONTROLS
  - 11.1 Humane Handling and Slaughter
  - 11.2 HACCP Implementation
  - 11.3 Testing for Generic *Escherichia coli*
  - 11.4 Testing for *Listeria Monocytogenes*
12. RESIDUE CONTROLS
13. ENFORCEMENT CONTROLS
  - 13.1 Daily Inspection
  - 13.2 Testing for *Salmonella*
  - 13.3 Species Verification
  - 13.4 Monthly Reviews
  - 13.5 Inspection System Controls
14. CLOSING MEETING
15. ATTACHMENTS TO THE AUDIT REPORT

## ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA	Central Competent Authority, Animal Health and Food Control Department
FSIS	Food Safety and Inspection Service
PR/HACCP	Pathogen Reduction / Hazard Analysis and Critical Control Point Systems
SSOP	Sanitation Standard Operating Procedures
<i>E. coli</i>	<i>Escherichia coli</i>
<i>Salmonella</i>	<i>Salmonella</i> species

## 1. INTRODUCTION

The audit took place in Hungary from February 13 through March 3, 2003.

An opening meeting was held on February 13, 2003, in Budapest, Hungary, with the Central Competent Authority (CCA). At this meeting, the auditor confirmed the objective and scope of the audit, the auditor's itinerary, and requested additional information needed to complete the audit of Hungary's meat inspection system. Information was requested concerning Hungary's training programs, enforcement activities, and bio-terrorism preparedness.

The auditor was accompanied during the entire audit by representatives from the CCA, Animal Health and Food Control Department, and representatives from the regional and local inspection offices.

## 2. OBJECTIVE OF THE AUDIT

This audit was a routine annual audit. The objective of the audit was to evaluate the performance of the CCA with respect to controls over the slaughter and processing establishments certified by the CCA as eligible to export meat products to the United States.

In pursuit of the objective, the following sites were visited: the headquarters of the Hungary Food Control Division, one regional inspection office, two laboratories performing analytical testing on United States destined product, six establishments that slaughter and process swine and one establishment that processes swine.

Competent Authority Visits			Comments
Competent Authority	Central	1	
	Regional	1	
	Local	7	Establishment level
Laboratories		2	
Meat Slaughter Establishments		6	
Meat Processing Establishments		1	

## 3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with CCA officials to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in the country's inspection headquarters or regional offices. The third part involved on-site visits to seven establishments: six slaughter/processing establishments and one processing

establishment. The fourth part involved visits to two government laboratories. The National Food Investigation Institute for Microbiology in Budapest was conducting analyses of field samples for the presence of generic *Escherichia coli* (*E. coli*) and *Salmonella*. The National Food Investigation Institute for Residues was conducting analyses of field samples for Hungary's national residue control program.

Program effectiveness determinations of Hungary's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures, (2) animal disease controls, (3) slaughter/processing controls, including the implementation and operation of HACCP programs and a testing program for generic *E. coli*, (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella*. Hungary's inspection system was assessed by evaluating these five risk areas.

During all on-site establishment visits, the auditor evaluated the nature, extent and degree to which findings impacted on food safety and public health. The auditor also assessed how inspection services are carried out by Hungary and determined if establishment and inspection system controls were in place to ensure the production of meat products that are safe, unadulterated and properly labeled.

At the opening meeting, the auditor explained that Hungary's meat inspection system would be audited against two standards: (1) FSIS regulatory requirements and (2) any equivalence determinations made for Hungary. FSIS requirements include, among other things, daily inspection in all certified establishments, monthly supervisory visits to certified establishments, humane handling and slaughter of animals, ante-mortem inspection of animals and post-mortem inspection of carcasses and parts, the handling and disposal of inedible and condemned materials, sanitation of facilities and equipment, residue testing, species verification, and requirements for HACCP, SSOP, and testing for generic *E. coli* and *Salmonella*.

Equivalence determinations are those that have been made by FSIS for Hungary under provisions of the Sanitary/Phytosanitary Agreement. There has been an equivalence determination for Hungary that the government inspection force collects *Salmonella* samples.

#### 4. LEGAL BASIS FOR THE AUDIT

The audit was undertaken under the specific provisions of United States laws and regulations, in particular:

- The Federal Meat Inspection Act (21 U.S.C. 601 et seq.).
- The Federal Meat Inspection Regulations (9 CFR Parts 301 to end), which include the Pathogen Reduction/HACCP regulations.

#### 5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at [www.fsis.usda.gov/ofo/tsc](http://www.fsis.usda.gov/ofo/tsc).

## Summary of Audit Issues 2001

1. One establishment had inadequate SSOPs.
2. Inconsistent HACCP plans in one establishment.
3. One establishment had a lack of inspection coverage during 2<sup>nd</sup> shift operations.
4. Sanitary procedures to re-condition incidentally dropped meat not available.
5. Inedible/condemned product not decharacterized before off-premise shipment.
6. Four establishments had loose plastic strands on product containers.
7. *Listeria monocytogenes* not considered as a hazard in HACCP plans.
8. One establishment did not identify product contact equipment for monitoring during pre-operational sanitation inspection.
9. Inadequate monitoring and corrective actions to correct condensation affecting carcasses.
10. Inadequate dressing procedures before making opening cuts on carcasses.
11. In one establishment, the inspectors did not monitor implementation and effectiveness of SSOPs.

All of the above issues were corrected before the 2002 audit, with the exception of one observation involving condensation in a product zone.

## Summary of Audit Issues 2002

1. One establishment had no warm water in the locker room.
2. One establishment did not have windows in the locker room shut tight.
3. One establishment did not have knife sanitizers at the proper temperature.
4. One establishment had cross contamination on finished carcasses due to dirty plastic flaps contacting carcasses.
5. One establishment had condensation dripping in the carcass cooler but not on carcasses.
6. One establishment did not have plastic product containers identified for edible or inedible.

## 6. MAIN FINDINGS

### 6.1 Government Oversight

Hungary's Ministry of Agriculture and Regional Development has control of the Animal Health and Food Control Department at the national headquarters in Budapest, Hungary. The CCA is the Food Control Division. This Division has the ultimate control over the production of food products derived from animals. Twenty county/district offices have control over the establishments within their jurisdiction. Inspection personnel in each establishment control the production of meat production from animals within that establishment.

#### 6.1.1 CCA Control Systems

The Hungarian Food Control Division has ultimate control over the production of meat products, including investigation, imports, exports, and personnel training programs. The county/district offices are responsible for carrying out mandates from the national



headquarters, training and hiring of inspectors, investigations, etc. The inspectors within each establishment control production of meat products with each establishment.

#### 6.1.2 Ultimate Control and Supervision

The Food Control Division in Budapest, Hungary has ultimate control and supervisory responsibility.

#### 6.1.3 Assignment of Competent, Qualified Inspectors

The county/district offices are responsible for the selection, hiring and training of inspectors within their jurisdiction.

#### 6.1.4 Authority and Responsibility to Enforce the Laws

The authority and responsibility to enforce the laws are vested in the Food Control Division and delegated to the county/district offices, which in turn vest that control to the IICs and inspectors in each establishment.

#### 6.1.5 Adequate Administrative and Technical Support

Each level of administration of the Hungary Food Control Division has adequate administrative and technical assets to enable it to carry out its responsibilities.

### 6.2 Headquarters Audit

The auditor conducted a review of inspection system documents at headquarters, a regional office, and seven establishment inspection offices. The records review focused primarily on food safety hazards and included the following:

- Internal review reports.
- Supervisory visits to establishments that were certified to export to the United States
- Training records for inspectors and laboratory personnel.
- Label approval records such as generic labels.
- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Sampling and laboratory analyses for residues.
- Sanitation, slaughter and processing inspection procedures and standards.
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and of inedible and condemned materials.
- Export product inspection and control including export certificates.
- Enforcement records, including examples of criminal prosecution.

No concerns arose as a result the examination of these documents.

#### 6.3.1 Audit of Regional and Local Inspection Sites

A. Budapest, Hungary. Food Control Division, Head. The auditor audited the office to: learn of Animal Welfare policies; VMO/Inspector training; harmonizing regulations with those of the EU; organizational changes and inspection system changes; BSE policies; condemned/inedible controls; and enforcement prosecutions.

Hungary has strict animal welfare policies in place; VMO/Inspector training is inclusive of HACCP and SSOP, and animal diseases and inspection techniques; harmonizing of regulations with those of the EU are an on-going project as Hungary will become a member in 2005; There had been no organization nor inspection system changes; BSE policies include high risk materials - CNS material from beef animals over 30 months, and low risk materials which is products from other types of animals. Enforcement prosecutions are investigated by personnel from the County/District offices and then prosecuted by the police.

B. Gyor-Moson-Sopron County/District Office. Director. Discussion of training programs and hiring criteria/practices, certification procedures of establishments, health certificates of imported animals and animal feed, and label approvals.

The County/District offices control, supervise and perform training for within district personnel; testing and hiring of personnel; preliminary investigations for certification of establishments; monitor health certificates of imported animals and animal feeds; and do label approvals for products within the district.

C. Inspection offices within each of the seven establishments audited. Inspector-in-Charge. Interviewed to learn of; export certificates; health certificate monitoring; monitoring of establishment HACCP and SSOP programs; water testing; microbiological monitoring programs, and residue testing programs.

Controls of export certificates are well maintained; health certificate monitoring of animals and establishment employees are well maintained; monitoring of establishment HACCP and SSOP programs are incomplete; water testing records are complete; monitoring of microbiological and residue testing programs are well maintained.

D. Microbiological and Residue-Testing Laboratories (National Food Investigation Institute) in Budapest, Hungary. Interviewed the Director to learn of qualifications of analysts, supervisors, and procedures utilized within the labs, interactions with other accreditation bodies and external laboratories.

Analysts are required to have degrees within the field they are working in with supervisors having advanced degrees. Procedures utilized are internationally proper with those being required by U.S. regulations acceptable; check sample programs with external laboratories being regular and acceptable and accreditation by ISO and accreditation bodies being proper.

## 7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of seven establishments. Six were slaughter/processing establishments and one was a processing establishment. No establishment was delisted by Hungary. Two establishments received a notice of intent to de-certify the

establishment from Hungary. These establishments received a notice of intent to delist because of deficiencies in the written HACCP and SSOP programs and the implementation of these programs.

These establishments may retain their certification for export to the United States provided that they correct all deficiencies noted during the audit within 30 days of the date the establishment was reviewed.

Specific deficiencies are noted in the attached individual establishment review forms.

## 8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During laboratory audits, emphasis was placed on the application of procedures and standards that are equivalent to United States requirements.

Residue laboratory audits focus on sample handling, sampling frequency, timely analysis data reporting, analytical methodologies, tissue matrices, equipment operation and printouts, detection levels, recovery frequency, percent recoveries, intra-laboratory check samples, and quality assurance programs, including standards books and corrective actions.

Microbiology laboratory audits focus on analyst qualifications, sample receipt, timely analysis, analytical methodologies, analytical controls, recording and reporting of results, and check samples. If private laboratories are used to test United States samples, the auditor evaluates compliance with the criteria established for the use of private laboratories under the FSIS Pathogen Reduction/HACCP requirements.

The following laboratories were reviewed:

The National Food Investigation Institute for Microbiology and the National Food Investigation Institute for Residues. Both of these are government laboratories and are situated in Budapest Hungary at Mester st. 81, Budapest, 94. Pf: 1740.

No deficiencies were noted.

## 9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focuses on five areas of risk to assess Hungary's meat inspection system. The first of these risk areas that the FSIS auditor reviewed was Sanitation Controls.

Based on the on-site audits of establishments, and except as noted below, Hungary's inspection system had controls in place for SSOP programs, all aspects of facility and equipment sanitation, the prevention of actual or potential instances of product cross-contamination, good personal hygiene practices, and good product handling and storage practices.

In addition, Hungary's inspection system had controls in place for water potability records, chlorination procedures, back-siphonage prevention, separation of operations,

temperature control, workspace, ventilation, ante-mortem facilities, welfare facilities, and outside premises.

## 9.1 SSOP

Each establishment was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States domestic inspection program. The SSOP in the seven establishments were found to meet the basic FSIS regulatory requirements, with the following deficiencies:

- In each of the seven establishments, there were deficiencies in describing preventive actions, validation and verification activities in the SSOP plan.
- Five establishments did not have proper preventive action documentation.

## 9.2 Sanitation

The following deficiencies were noted:

- In two establishments, the knife sanitizers were not maintained at the proper temperature. *(Repeat deficiency from 2002 audit)*.
- In one establishment, the tumbler seals on ham tumblers were peeled and cracked, with product residues adhering to product contact surfaces.
- In two establishments, there was dripping condensation in potential product contact areas in the boning room and offal room. *(Repeat deficiency from 2001 and 2002 audits)*.
- In one establishment, the conveyor belts to the injector had product residues from previous day's use on product contact surfaces.
- In three establishments, doors on the loading docks were not properly sealed to prevent the entry of rodents.
- In one establishment, plastic product containers that were not in use but ready for use in the boning room had product residues from previous day's use on product contact surfaces.
- In one establishment, there were product residues from previous day's use on the product contact surfaces of a slicer that was not in use but ready for use.

## 10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditor reviewed was Animal Disease Controls. These controls include ensuring adequate animal identification, humane handling and humane slaughter, control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product. The auditor determined that Hungary's inspection system had adequate controls in place. No deficiencies were noted.

There had been no outbreaks of animal diseases with public health significance since the last FSIS audit.

## 11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditor reviews is Slaughter/Processing Controls. The controls include the following areas: ante-mortem inspection procedures; ante-mortem disposition; post-mortem inspection procedures; post-mortem disposition; ingredients identification; control of restricted ingredients; formulations; processing schedules; equipment and records; and processing controls of cured, dried, and cooked products.

The controls also include the implementation of HACCP systems in all establishments and implementation of a generic *E. coli* testing program in slaughter establishments.

### 11.1 HACCP Implementation.

All establishments approved to export meat products to the United States are required to have developed and adequately implemented a HACCP program. Each of these programs was evaluated according to the criteria employed in the United States' domestic inspection program.

The HACCP programs were reviewed during the on-site audits of the seven establishments. One establishment had adequately implemented the HACCP requirements. The others had the following deficiencies:

- One establishment documented zero tolerance records, but did not do it on the slaughter floor, and recorded results only as a group instead of as individuals. Recorded only deficiencies.
- Two establishments had carcasses in the chiller on which ingesta were found. Each of these establishments was found to have one carcass involved out of about 75 inspected.
- One establishment had incomplete verification and validation records.
- One establishment had correction and validation actions documented as one activity.
- One establishment had incomplete documentation of CCPs.
- Three establishments had an incomplete final shipment review.
- Four establishments had CCP documentation in which they only listed deficiencies and did not document each critical limit observation individually.
- One establishment's CCP records did not identify the CCP documented.
- One establishment had incomplete validation records.

### 11.2 Testing for Generic *E. coli*

Hungary has adopted the FSIS regulatory requirements for generic *E. coli* testing with the exception of the following equivalent different requirements:

- They use government labs to test for generic *E. coli*.

Six of the seven establishments audited were required to meet the basic FSIS regulatory requirements for generic *E. coli* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for generic *E. coli* was properly conducted in four of the six slaughter establishments. The remaining two had the following deficiency:

- Two of the establishments did not use aseptic collection techniques.

#### 11.2 Testing for *Listeria monocytogenes*

Five of the seven establishments audited were producing ready-to-eat products for export to the United States. In accordance with United States requirements, the HACCP plans in these establishments had been reassessed to include *Listeria monocytogenes* as a hazard reasonably likely to occur.

### 12. RESIDUE CONTROLS

The fourth of the five risk areas that the FSIS auditor reviewed was Residue Controls. These controls include sample handling and frequency, timely analysis, data reporting, tissue matrices for analysis, equipment operation and printouts, minimum detection levels, recovery frequency, percent recoveries, and corrective actions.

The National Food Investigating Institute for Residues in Budapest, Hungary was audited. This is a government laboratory.

No deficiencies were noted.

Hungary's National Residue Testing Plan for 2003 was being followed and was on schedule.

### 13. ENFORCEMENT CONTROLS

The fifth of the five risk areas that the FSIS auditor reviewed was Enforcement Controls. These controls include the enforcement of inspection requirements and the testing program for *Salmonella*.

#### 13.1 Daily Inspection in Establishments

Inspection was being conducted daily in all slaughter and processing establishments.

#### 13.2 Testing for *Salmonella*

Hungary has adopted the FSIS requirements for testing for *Salmonella*.

All seven of the establishments audited were required to meet the basic FSIS regulatory requirements for *Salmonella* testing and were evaluated according to the criteria employed in the United States' domestic inspection program.

Testing for *Salmonella* was properly conducted in all of the seven establishments.

### 13.3 Species Verification

Species verification was being conducted in those establishments in which it was required.

### 13.4 Monthly Reviews

During this audit it was found that in all establishments visited, monthly supervisory reviews of certified establishments were being performed and documented as required.

### 13.5 Inspection System Controls

The CCA had controls in place for ante-mortem and post-mortem inspection procedures and dispositions; restricted product and inspection samples; disposition of dead, dying, diseased or disabled animals; shipment security, including shipment between establishments; and prevention of commingling of product intended for export to the United States with product intended for the domestic market.

In addition, controls were in place for the importation of only eligible livestock from other countries, i.e., only from eligible third countries and certified establishments within those countries, and the importation of only eligible meat products from other countries for further processing.

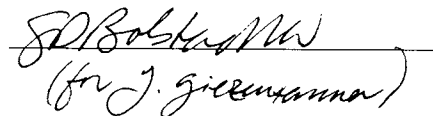
Lastly, adequate controls were found to be in place for security items, shipment security, and products entering the establishments from outside sources.

## 14. CLOSING MEETING

A closing meeting was held on March 3, 2003 in Budapest, Hungary, with the CCA. At this meeting, the primary findings, conclusions, and recommendations from the audit were presented by the auditor.

The CCA understood and accepted the findings.

Dr. Judd Giezentanner  
International Audit Staff Officer

  
(for J. Giezentanner)

## 15. ATTACHMENTS

Individual Foreign Establishment Audit Forms

Individual Foreign Laboratory Reports

Foreign Country Response to Draft Final Audit Report



U.S. DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
INTERNATIONAL PROGRAMS

REVIEW DATE

NAME OF FOREIGN LABORATORY

FOREIGN COUNTRY LABORATORY REVIEW

Feb. 25, 2003

National Food Investigating Institute Residue

FOREIGN GOV'T AGENCY  
National food Investigating Institute

CITY & COUNTRY  
Budapest, Hungary

ADDRESS OF LABORATORY  
Mester st. 81.  
Budapest, 94.Pf: 1740, Hungary

NAME OF REVIEWER  
Judd Giezentanner, DVM

NAME OF FOREIGN OFFICIAL  
Dr. Barnabas Sas

Residue Code/Name



100

200

300

400

700

800

Sul

Hor

Iver

SAMPLING PROCEDURES

REVIEW ITEMS

ITEM #

Sample Handling

01

EVALUATION CODE

A

A

A

A

A

A

A

A

A

A

Sampling Frequency

02

A

A

A

A

A

A

A

A

A

A

Timely Analyses

03

A

A

A

A

A

A

A

A

A

A

Compositing Procedure

04

O

O

O

O

O

O

O

O

O

O

Interpret Comp Data

05

O

O

O

O

O

O

O

O

O

O

Data Reporting

06

A

A

A

A

A

A

A

A

A

A

ANALYTICAL PROCEDURES

Acceptable Method

07

EVALUATION CODE

A

A

A

A

A

A

A

A

A

A

Correct Tissue(s)

08

A

A

A

A

A

A

A

A

A

A

Equipment Operation

09

A

A

A

A

A

A

A

A

A

A

Instrument Printouts

10

A

A

A

A

A

A

A

A

A

A

QUALITY ASSURANCE PROCEDURES

Minimum Detection Levels

11

EVALUATION CODE

A

A

A

A

A

A

A

A

A

A

Recovery Frequency

12

A

A

A

A

A

A

A

A

A

A

Percent Recovery

13

A

A

A

A

A

A

A

A

A

A

Check Sample Frequency

14

A

A

A

A

A

A

A

A

A

A

All analyst w/Check Samples

15

A

A

A

A

A

A

A

A

A

A

Corrective Actions

16

A

A

A

A

A

A

A

A

A

A

International Check Samples

17

A

A

A

A

A

A

A

A

A

A

REVIEW PROCEDURES

Corrected Prior Deficiencies

18

EVAL. CODE

A

A

A

A

A

A

A

A

A

A

OTHER REVIEW

19

EVAL. CODE

20

SIGNATURE OF REVIEWER

DATE

3/6/03

U.S. DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
INTERNATIONAL PROGRAMS

FOREIGN COUNTRY LABORATORY REVIEW

REVIEW DATE  
Feb 12, 2003

NAME OF FOREIGN LABORATORY  
National Food Investigating Microbiology Laboratory

FOREIGN GOV'T AGENCY  
National Food Investigating Institute

CITY & COUNTRY  
Budapest, Hungary

ADDRESS OF LABORATORY  
Mester st. 81  
Budapest, 94.Pf: 1740, Hungary

NAME OF REVIEWER  
Judd Giezantanner, DVM

NAME OF FOREIGN OFFICIAL  
Dr. Barnabas Sas

Residue Code/Name



Ecol Sal Lis Pas Clos Micr

REVIEW ITEMS

ITEM #

SAMPLING PROCEDURES

Sample Handling

01

Sampling Frequency

02

Timely Analyses

03

Compositing Procedure

04

Interpret Comp Data

05

Data Reporting

06

EVALUATION CODE

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

O

O

O

O

O

O

O

O

O

O

O

O

A

A

A

A

A

A

ANALYTICAL PROCEDURES

Acceptable Method

07

Correct Tissue(s)

08

Equipment Operation

09

Instrument Printouts

10

EVALUATION CODE

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

QUALITY ASSURANCE PROCEDURES

Minimum Detection Levels

11

Recovery Frequency

12

Percent Recovery

13

Check Sample Frequency

14

All analyst w/Check Samples

15

Corrective Actions

16

International Check Samples

17

EVALUATION CODE

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

A

REVIEW PROCEDURES

Corrected Prior Deficiencies

18

EVAL. CODE

A

A

A

A

A

A

OTHER REVIEW

19

EVAL. CODE

20

SIGNATURE OF REVIEWER

DATE

3/6/03

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Kometa Kapsovar, Pecs ut	2. AUDIT DATE Feb 20, 2003	3. ESTABLISHMENT NO. Est 62	4. NAME OF COUNTRY Hungary
5. NAME OF AUDITOR(S) Judd Giezentanner, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation.			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.	X		37. Import		
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		X
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	X		42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.	X		43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils		
18. Monitoring of HACCP plan.			46. Sanitary Operations		X
19. Verification and validation of HACCP plan.	X		47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		X
24. Labeling - Net Weights			52. Humane Handling		
25. General Labeling			53. Animal Identification		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)			54. Ante Mortem Inspection		
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection		
27. Written Procedures			Part G - Other Regulatory Oversight Requirements		
28. Sample Collection/Analysis			56. European Community Directives		
29. Records			57. Monthly Review		
Salmonella Performance Standards - Basic Requirements			58.		
30. Corrective Actions			59.		
31. Reassessment					
32. Written Assurance					

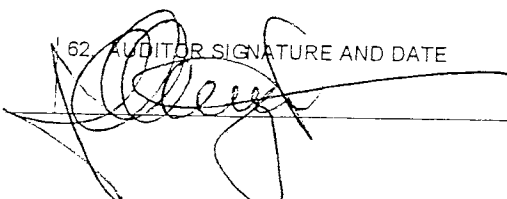
## 60. Observation of the Establishment

## HUNGARY – Est. 62

11. Neither verification nor validation are written into the SSOP plan but are documented. To be corrected.
15. Not all hazards are addressed for each step in the hazard analysis. To be corrected.
16. Documentation of CCPs are not done individually but are grouped together as they only document deficiencies. To be corrected.
19. Verification, Validation and preventive actions are written together as a step in the HACCP plan. To be corrected.
38. Doors to the outside at the cold storage loading dock are not properly sealed to prevent the entry of rodents. To be corrected.
46. Water temperature of two sanitizers not at the proper temperature. Corrected immediately.  
Condensation in the boning room dripping in a potential product contact area but not on product. Corrected immediately.  
The product contact surface belt to an injector in the brine room had product particles on the product contact surface. This belt was not in use but was ready for use. Corrected immediately.
51. FSIS rules and regulations were not adequately enforced to prevent the above listed deficiencies. To be corrected.

61. NAME OF AUDITOR  
Judd Giezantanner, DVM

62. AUDITOR SIGNATURE AND DATE



3/12/03

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Pick Szeded Cegled, Dohany	2. AUDIT DATE Feb. 21, 2003	3. ESTABLISHMENT NO. Est 147	4. NAME OF COUNTRY Hungary
5. NAME OF AUDITOR(S) Judd Giezentanner, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP		X	33. Scheduled Sample		
8. Records documenting implementation.		X	34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>			<b>Part E - Other Requirements</b>		
10. Implementation of SSOP's, including monitoring of implementation.			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		X
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		X	42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.		X	43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>			45. Equipment and Utensils		
18. Monitoring of HACCP plan.			46. Sanitary Operations		X
19. Verification and validation of HACCP plan.		X	47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			<b>Part F - Inspection Requirements</b>		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
<b>Part C - Economic / Wholesomeness</b>			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		X
24. Labeling - Net Weights			52. Humane Handling		
25. General Labeling			53. Animal Identification		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)			54. Ante Mortem Inspection		
<b>Part D - Sampling Generic E. coli Testing</b>			55. Post Mortem Inspection		
27. Written Procedures			<b>Part G - Other Regulatory Oversight Requirements</b>		
28. Sample Collection/Analysis			56. European Community Directives		
29. Records			57. Monthly Review		
<b>Salmonella Performance Standards - Basic Requirements</b>			58.		
30. Corrective Actions			59.		
31. Reassessment					
32. Written Assurance					

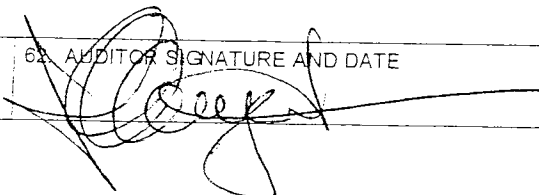
## 60. Observation of the Establishment

HUNGARY – Est. 147

7. Preventive actions incomplete in the SSOP plan. To be corrected.  
Validation not addressed in the SSOP plan but completely documented. To be corrected.
8. Verification and preventive actions incompletely documented. To be corrected.
15. Not all hazards considered at each step of the hazard analysis. To be corrected.
16. CCP documentation is grouped instead of being recorded individually. To be corrected.  
Documentation of preventive actions missing. To be corrected.  
Incomplete final shipment review. To be corrected.
19. Incomplete validation. To be corrected.
38. One door on the shipping dock not properly sealed to exclude the entry of rodents. To be corrected.  
In the deboning room, some plastic containers had product residues from previous day's use on product contact surfaces.  
Corrected immediately. This deficiency was found the Hungarian Meat Inspection Service.  
Some equipment in the slicing room had product particles from previous day's use on product contact surfaces.  
Corrected immediately.
51. FSIS rules and regulations had not been adequately enforced to prevent the above deficiencies.

61. NAME OF AUDITOR  
Judd Giezantanner, DVM

62. AUDITOR SIGNATURE AND DATE

 3/12/03

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION  Gyula Huskombinat Rt. Gyula, Kelegyhazi	2. AUDIT DATE Feb. 24, 2003	3. ESTABLISHMENT NO. Est. 0005	4. NAME OF COUNTRY Hungary
5. NAME OF AUDITOR(S) Judd Giezentanner, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP		X	33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation.			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.		X	37. Import		
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		X
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		X	42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.		X	43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils		
18. Monitoring of HACCP plan.			46. Sanitary Operations		
19. Verification and validation of HACCP plan.			47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		X
24. Labeling - Net Weights			52. Humane Handling		
25. General Labeling			53. Animal Identification		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)			54. Ante Mortem Inspection		
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection		
27. Written Procedures			Part G - Other Regulatory Oversight Requirements		
28. Sample Collection/Analysis		X	56. European Community Directives		
29. Records			57. Monthly Review		
Salmonella Performance Standards - Basic Requirements			58.		
30. Corrective Actions			59.		
31. Reassessment					
32. Written Assurance					

## 60. Observation of the Establishment


## HUNGARY – Est. 5

7. Responsibility for cleaning not clear. To be corrected.  
Preventive actions not included in the SSOP plan. To be corrected.  
Verification and validation were written together in the plan and not separated. To be corrected.
11. Verification activities incomplete. To be corrected.  
Preventive actions not documented. To be corrected.
15. Not all hazards addressed in each step of the hazard analysis. To be corrected.  
Preventive and corrective actions addressed together and not separated. Delineation not clear. To be corrected.
16. Documentation of CCP CLs not documented not documented separately. Are lumped together. Only document deficiencies. To be corrected.
28. Improper E. coli sample collection technique. Corrected.
38. Some doors to the outside at product loading docks not properly sealed to prevent the entry of rodents. To be corrected.  
Dripping condensation in a potential product contact area in the tripe processing area that was not affecting product.  
Corrected immediately.
51. Proper enforcement of U.S. requirements should have prevented most of these deficiencies from occurring.

61. NAME OF AUDITOR

Judd Giezantanner, DVM

62. AUDITOR SIGNATURE AND DATE



8/12/03



United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION

Pick Szeged  
Szeged, Szabadkai

2. AUDIT DATE

Feb. 17, 2003

3. ESTABLISHMENT NO.

0007

4. NAME OF COUNTRY

Hungary

5. NAME OF AUDITOR(S)

Dr. Judd Giezentanner

6. TYPE OF AUDIT

☒

ON-SITE AUDIT

☐

DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP)		Part D - Continued Economic Sampling	
Basic Requirements	Audit Results		Audit Results
7. Written SSOP	X	33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	X	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis	X	56. European Community Directives	
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

60. Observation of the Establishment

HUNGARY – Est. 0007

2-17-03

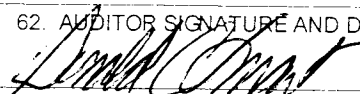
- 7. Incomplete preventive actions, verification and validation. To be corrected.
- 15. All potential hazards not addressed for each step in the flow chart. To be corrected.
- 28. Improper *E. coli* sampling technique.
- 51. Proper enforcement of U.S. requirements should have prevented these deficiencies from occurring.

61. NAME OF AUDITOR

Dr. Judd Giezentanner



62. AUDITOR SIGNATURE AND DATE

 2/17/03

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Ringa Meat Co Kapuvar, Cseresznyesor	2. AUDIT DATE Feb 19, 2003	3. ESTABLISHMENT NO. Est 10	4. NAME OF COUNTRY Hungary
5. NAME OF AUDITOR(S) Judd Giezentanner, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP)		Part D - Continued Economic Sampling	
Basic Requirements	Audit Results		Audit Results
7. Written SSOP	X	33. Scheduled Sample	
8. Records documenting implementation.	X	34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.		38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.		39. Establishment Construction/Maintenance	
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.	X	42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.	X	43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	X
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	
25. General Labeling		53. Animal Identification	
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)		54. Ante Mortem Inspection	
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	
27. Written Procedures		<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis		56. European Community Directives	
29. Records		57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions		59.	
31. Reassessment			
32. Written Assurance			

## 60. Observation of the Establishment

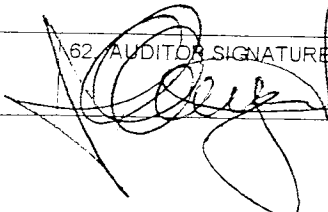
## HUNGARY - Est. 10

- 7. Incomplete preventive actions, verification and validation. To be corrected.
- 8. Preventive actions and verification not complete in documentation. To be corrected.
- 15. Not all hazards addressed for each step in the flow chart. Preventive actions not complete. To be corrected.
- 16. CCP documentation only list deficiencies and do not document each critical limit observation individually. To be corrected.
- 19. Verification and validation not complete in the plan for all processes. To be corrected.
- 22. CCP records not identified for which CCP nor process. To be corrected.
- Final shipment review shows chemical and microbiological safety, but not that each CCP has been met. To be corrected.
- 51. FSIS rules and regulations were not adequately enforced to prevent the above deficiencies.  
This establishment received a Notice of Intent to Delist.

61. NAME OF AUDITOR

Judd Giezantanner, DVM

62. AUDITOR SIGNATURE AND DATE

  
5/12/03

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION

Falcotrade  
Gyongyos

2. AUDIT DATE

Feb. 14, 2003

3. ESTABLISHMENT NO.

0024

4. NAME OF COUNTRY

Hungary

5. NAME OF AUDITOR(S)

Dr. Judd Giezentanner

6. TYPE OF AUDIT

☒

ON-SITE AUDIT

☐

DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP)		Audit Results	Part D - Continued Economic Sampling		Audit Results
Basic Requirements					
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation.			36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.		X	37. Import		
12. Corrective action when the SSOPs have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.			43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils		
18. Monitoring of HACCP plan.		X	46. Sanitary Operations		X
19. Verification and validation of HACCP plan.			47. Employee Hygiene		
20. Corrective action written in HACCP plan.			48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.		X	49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		X
24. Labeling - Net Weights			52. Humane Handling		
25. General Labeling			53. Animal Identification		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)			54. Ante Mortem Inspection		
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection		
27. Written Procedures			Part G - Other Regulatory Oversight Requirements		
28. Sample Collection/Analysis			56. European Community Directives		
29. Records			57. Monthly Review		
Salmonella Performance Standards - Basic Requirements			58.		
30. Corrective Actions			59.		
31. Reassessment					
32. Written Assurance					

60. Observation of the Establishment

HUNGARY – Est. 0024

2-14-03

- 11. Incomplete preventive action documentation, verification and validation in plan and records. To be corrected.
- 18. One carcass half out of 75 examined had ingesta in the oral cavity. Corrected.
- 22. Incomplete documentation of temperature CCPs and final shipment review. To be corrected.
- 39. Doors to outside at pork product loading dock not sealed against rodent entry. To be corrected.
- 46. Paper towels at work station on slaughter floor not protected from water and soiling. Corrected.
- 51. Proper enforcement of U.S. requirements should have prevented these deficiencies from occurring.

61. NAME OF AUDITOR

Dr. Judd Giezantanner

62. AUDITOR SIGNATURE AND DATE

*Judd Giezantanner*

2/14/03

United States Department of Agriculture  
Food Safety and Inspection Service

## Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION

Papa Meat Co.  
Papa, Esterhazy

2. AUDIT DATE

Feb 18, 2003

3. ESTABLISHMENT NO.

Est 0006

4. NAME OF COUNTRY

Hungary

5. NAME OF AUDITOR(S)

Judd Giezentanner, DVM

6. TYPE OF AUDIT

☒ ON-SITE AUDIT

☐ DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements		Audit Results	Part D - Continued Economic Sampling		Audit Results
7. Written SSOP			33. Scheduled Sample		
8. Records documenting implementation.			34. Species Testing		
9. Signed and dated SSOP, by on-site or overall authority.			35. Residue		
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements			Part E - Other Requirements		
10. Implementation of SSOP's, including monitoring of implementation.		X	36. Export		
11. Maintenance and evaluation of the effectiveness of SSOP's.			37. Import		
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.			38. Establishment Grounds and Pest Control		
13. Daily records document item 10, 11 and 12 above.			39. Establishment Construction/Maintenance		
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements			40. Light		
14. Developed and implemented a written HACCP plan.			41. Ventilation		
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.			42. Plumbing and Sewage		
16. Records documenting implementation and monitoring of the HACCP plan.		X	43. Water Supply		
17. The HACCP plan is signed and dated by the responsible establishment individual.			44. Dressing Rooms/Lavatories		
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements			45. Equipment and Utensils		
18. Monitoring of HACCP plan.		X	46. Sanitary Operations		X
19. Verification and validation of HACCP plan.		X	47. Employee Hygiene		
20. Corrective action written in HACCP plan.		X	48. Condemned Product Control		
21. Reassessed adequacy of the HACCP plan.			Part F - Inspection Requirements		
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.			49. Government Staffing		
Part C - Economic / Wholesomeness			50. Daily Inspection Coverage		
23. Labeling - Product Standards			51. Enforcement		X
24. Labeling - Net Weights			52. Humane Handling		
25. General Labeling			53. Animal Identification		
26. Fin. Prod. Standards/Boneless (Defects/AQL/Park Skins/Moisture)			54. Ante Mortem Inspection		
Part D - Sampling Generic E. coli Testing			55. Post Mortem Inspection		
27. Written Procedures			Part G - Other Regulatory Oversight Requirements		
28. Sample Collection/Analysis			56. European Community Directives		
29. Records			57. Monthly Review		
Salmonella Performance Standards - Basic Requirements			58.		
30. Corrective Actions			59.		
31. Reassessment					
32. Written Assurance					

## 60. Observation of the Establishment

## HUNGARY – Est. 6

10. Preventive actions, verification & validation not addressed in the SSOP plan. Documentation does not include preventive actions, verification and incomplete validation. To be corrected.
16. Zero tolerance records not kept on the slaughter floor and observations recorded as a group instead of as individuals. To be corrected.
18. One carcass half out of about 75 examined had ingesta in the oral cavity. This carcass half was in the carcass cooler prior to entering the deboning room. Corrected immediately.
19. HACCP verification and validation incomplete. To be corrected.
20. Correction and preventive actions documented as one activity. To be corrected.
46. Plastic product cartons in the deboning room had product residues from previous day's uses on product contact surfaces. This deficiency noted by the Hungarian Meat Inspection Service. Corrected immediately.
51. FSIS rules and regulations were not adequately enforced to prevent the above deficiencies. This establishment received a Notice of Intent to Delist.

61. NAME OF AUDITOR

Judd Giezantanner, DVM

62. AUDITOR SIGNATURE AND DATE

 2/18/03





**Ministry of Agriculture and Regional Development  
Animal Health and Food Control Department**

☒ H - 1890 Budapest 65., Pf.: 1.  
☒ (36-1) 301-4000. Fax: (36-1) 302-0408.

**HUNGARY**

13 466/2003

July 22<sup>nd</sup>, 2003.

**Ms. Sally Stratmoen, Acting Director  
United States  
Department of Agriculture  
Food Safety and Inspection  
Service  
International Policy Staff  
Office of Policy, Program Development  
and Evaluation  
Washington D.C., 20250  
USA**

Dear Ms. Stratmoen,

Dr. Judd Giezentanner the representative of USDA FSIS carried out an audit in Hungary, covering Hungary's meat inspection system and on-site visits seven certified establishments, from 13 February 2003 through 3 March 2003.

We have received with thanks the draft final report of this audit. The Hungarian veterinary and food control authority accept and agree with the content included in his report.

For eradication of the deficiencies found on the on-site audits of establishments, the Hungarian veterinary and food control authority have ordered to the plants to determine an action plan with deadlines. In all establishments certified for USA export for the eradication of these deficiencies and for the modification of their SSOP and HACCP programs were modified and updated according 416-417 § of Federal Register and also taking in to consideration of other ISSUED regulations on these subjects.

The Hungarian veterinary and food control authority controlled and convinced from all these, and in a written form sent information for USDA FSIS. On teleconference hold on April 22, 2003 were discussed with Sally Stratmoen the problem of the Hungarian meat inspection system and deficiencies found during the audit. All raised question were cleared up. This teleconference served the good co-operation and the better understanding between USDA FSIS and Hungarian Authority and contributed to more effective meat inspection system done according to the USDA FSIS requirements in Hungary.

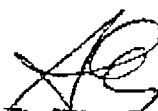
For eradication of the raised matters the Animal Health and Food Control Department of Ministry of Agriculture and Rural Development determined and officially issued a related action plan.

The expert of the National Food Investigation Institute delegated by the ministry and the staff of county animal health and food control stations controlled on-spot the execution of the action plan and in this basis we can guarantee that the deficiencies written in the report were eliminated.

Two days long central meeting was organized by the Ministry for the county chief veterinary officers and county main food hygienist focused on the implementation of SSOP, HACCP and pathogen reduction program. The leaders of the competent establishments were also informed for their own interest to implement an appropriate program.

I would like to thank you for your understanding and kind co-operation and strengthen that the Hungarian Animal Health and Food Control Authority and the U. S. certified plants acquainted and implement USDA FSIS requirements and other issued Regulation and take efforts for measure's enforcement. At the same time I hope you will be so kind to repeal the stringent severity of your meat product's control measures against the Hungarian meat product import at your port of entry go in I USA.

Yours sincerely



Dr. Tibor Bálint  
Chief Veterinary Officer